



Recipes

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Caramelized Sweet Potatoes

Serves 100

Ingredients:

30 lbs. Frozen Diced Sweet Potatoes , thawed

6.25 cups Brown Sugar

1/4 cup Salt

1/2 cup Ground Cumin

1 Tbsp. Ground Cayenne Pepper Sauce

Directions:

1. Preheat oven to 375°F.

2. In large mixing bowl, combine sweet potatoes, brown sugar, salt, cumin and cayenne pepper.

3. Transfer to parchment-lined sheet pans and bake for 35 minutes or until tender and caramelized.